

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

1. (currently amended) A water-in-oil-in-water edible emulsion comprising :
  - an internal aqueous phase comprising live micro-organisms;
  - a lipid phase to protect micro-organisms, said internal aqueous phase and said lipid phase forming a primary water-in-oil emulsion;
  - a conservation external aqueous phase in which the primary emulsion is dispersedwherein the external aqueous phase comprises between 0.1 % and 9 % of organic acids and the internal aqueous phase has a maximal acidity level below 1.5% acetic acid equivalent.
2. (cancelled)
3. (currently amended) An emulsion as claimed in claim 2~~1~~, wherein the internal aqueous phase comprises micro-organisms based on lactic ferments, lactic yeasts or lactic bacteria, either mixed or not.
4. (original) An emulsion as claimed in claim 3, wherein the internal aqueous phase is comprised of a mixture of water and of a carrier for the micro-organisms.
5. (original) An emulsion as claimed in claim 4, wherein the carrier is formed by yoghurt or cottage cheese.

6. (original) An emulsion as claimed in claim 1, wherein micro-organisms are selected among the following strains: Lactobacillus Bulgaricus, lactobacillus Casei, Lactobacillus Acidophilus, Lactococcus Lactis, Streptococcus Thermophilus, Bifidobacterium Bifidum, Bifidobacterium Lingum.
7. (original) An emulsion as claimed in claim 1, wherein the lipid phase is based on vegetable oil and on a lipophilic emulsifier to yield a water-in-oil emulsion with the internal aqueous phase.
8. (original) An emulsion as claimed in claim 1, wherein the internal aqueous phase: lipid phase weight ratio is in the range of 1:1 to 1:4, preferably 15:25 to 15:60.
9. (original) An emulsion as claimed in claim 1, wherein the primary emulsion: external aqueous phase weight ratio is ranging from 80:20 to 40:60.
10. (original) An emulsion as claimed in claim 1, wherein the droplet size in the primary emulsion is below or equal to 5 microns, preferably below or equal to 1 micron.
11. (original) An emulsion as claimed in claim 1, wherein the droplet size in the final emulsion ranges from 1 to 200 microns.
12. (original) Dressing or side sauce, notably salad sauce, comprising an emulsion according to claim 1.
13. (original) A dressing or a side sauce, notably a salad sauce, as claimed in claim 12, wherein it comprises flavouring ingredients in admixture with the emulsion.